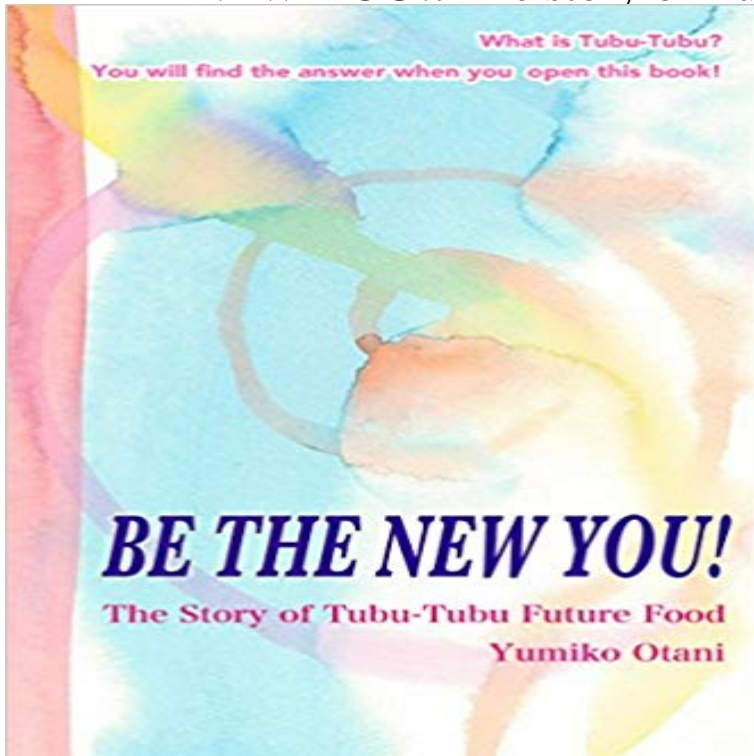


## BE THE NEW YOU!: The story of Tubu-Tubu Future Food



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In closing

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